

# ROSSO DI MEZZO

## Denomination

Etna Rosso DOC.

## Grape varieties

80% Nerello Mascalese and 20% Nerello Cappuccio.

## Vinification and aging

Spontaneous fermentation in open oak vats (no temperature control) with indigenous yeast, refinement in steel for 18 months, then 6 months of aging in bottle.

## Sensorial description

A deep, transparent, ruby red colour.

Its nose is fragrant, with the intensity of redcurrant and wild blueberries, followed by a hint of caper's leaf, and fresh aromatic herbs.

On the palate is vibrant, elegant and silky, with after aroma of aromatic herbs and a shade of red orange, closing with a mineral nuance of flint.

## Food pairings

Very good match with char-grilled lamb chops, eggplant "alla parmigiana" and roasted white meat dishes.

## fedegraziani

**FEDERICO GRAZIANI SOC. AGR. SRL,**  
Contrada Mangani, Fraz.Montelagardia snc,  
95036 Randazzo (CT) - ITALY  
P.I. e C.F. 04809230263  
tel. +39 3290223270  
info@fedegraziani.it  
[www.fedegraziani.it](http://www.fedegraziani.it)

